



Grease Trap Policy

1. All persons seeking to establish commercial or institutional kitchens, or any other commercial or industrial enterprise that generates either fats, oils or grease, whether animal, vegetable or mineral in origin, shall submit a design for an appropriate grease interceptor to the Director of the Water & Sewer Department for approval prior to construction.
2. The design shall be of a size sufficient to provide a minimum of 30 minutes retention time at peak flow rates, and shall capture all oil and grease in excess of 300 mg/L, **but in no case shall be less than 1000 gallons.**
3. A **sampling pit** of a design approved by the Director shall be provided immediately downstream of the grease trap.
4. The temperature of water discharged to the grease trap shall not exceed 140 degrees Fahrenheit at the point of entry.
5. Grease traps shall be pumped whenever the combined depth of the settled and floating materials equals 25% of the total depth to overflow, but in no case shall be less than once per calendar year by a service contractor qualified to perform such cleaning.
6. The use of emulsifiers to reduce grease capture in grease traps is not permissible.
7. A record of all pumpage of the grease traps shall be kept on file at the site and shall be accessible to City inspectors during normal business hours. Such records shall include the dates, quantities pumped and the identity of the person or business that conducted the pumping. By ordinance, the Director may require such records to be submitted directly to the Department.

Interceptor Sizing Guidelines*

Restaurants

$$(D) \times (GL) \times (ST) \times (HR/2) \times (LF) = \text{Size of Grease Interceptor, gallons}$$

Where:

- D = Number of seats in dining area
- GL = Gallons of wastewater per meal, normally 5 gal
- ST = Storage capacity factor: minimum of 1.7
onsite disposal - 2.5
- HR = Number of hours open
- LF = Loading factors:
 - 1.25 interstate freeways
 - 1.0 other freeways
 - 1.0 recreational areas
 - 0.8 main highways
 - 0.5 other highways

Hospitals, Nursing Homes, Other Type Commercial Kitchens with Varied Seating Capacity

$$(M) \times (GL) \times (ST) \times (2.5) \times (LF) = \text{Size of Grease Interceptor, gallons}$$

Where:

- M = Meals per day
- GL = Gallons of wastewater per meal, normally 5 gal
- GL = Gallons of wastewater per meal, normally 4.5
- SC = Storage capacity factor: minimum of 1.7
onsite disposal - 2.5
- LF = Loading factors:
 - 1.25 garbage disposal & dishwashing
 - 1.0 without garbage disposal
 - 0.75 without dishwashing
 - 0.5 without dishwashing and garbage disposal

Recommended Ratings for Commercial Grease Traps

Type of Fixture	Flow Rate (gpm)	Grease Retention Capacity Rating (lb)	Recommended Maximum Capacity Per Fixture Connected to Trap (gal)
Restaurant kitchen sink	15	30	50.0
Single-compartment scullery sink	20	40	50.0
Double-compartment scullery sink	25	50	62.5
2 single-compartment sinks	25	50	62.5
2 double-compartment sinks	35	70	87.5
Dishwashers for restaurants:			
Up to 30 gal water capacity	15	30	50.0
Up to 50 gal water capacity	25	50	62.5
50 to 100 gal water capacity	40	80	100.0

Note: Minimum size grease interceptor is 1000 gal.

*Reference: U.S. Environmental Protection Agency (October 1980) Design Manual, Onsite Wastewater Treatment and Disposal Systems, Chapter 8 - Appurtenances. (625/1-80-012).

GREASE TRAP WITH GREASE SAMPLING BOX

